

# OUR MENUS

## DAILY MENU

Served from Monday to Friday for lunch only

The daily menu changes every week according to seasonal products

STARTER • MAIN COURSE • DESSERT 34€

STARTER • MAIN COURSE or MAIN COURSE • DESSERT 27€

## COUNTRY SET MENU

Served from Monday to Saturday for lunch and dinner

And Sunday only for lunch

STARTER • MAIN COURSE • DESSERT 49€

FOIE GRAS ROYALE, mushroom velouté

*or*

LEEK VINAIGRETTE, fine herbs and egg yolk powder

*or*

FLAMED MACKEREL, fennel salad, bonito sauce

BREADED TROUT, cauliflower, beurre blanc with trout eggs

*or*

POULTRY FROM OUR FARM mushroom tartlet, « poulette » sauce

*or*

SEA BASS, celeriac with shellfish and parsley

## CITRUS FRUITS VACHERIN

*or*

WINE POACHED PEAR, chocolate sauce, spiced ice cream

*or*

ARMAGNAC BABA, prunes and almond ice cream

## GABY'S MENU

For children up to 12 years

MAIN COURSE • DESSERT 16€



*Net prices, taxes and service included*

## THE SNACK MENU

DEVILED EGGS	9€
OUR PÂTÉ EN CROÛTE	16€
CHARCUTERIE FROM OUR FARM	20€
DEEP WATER OYSTERS N°3	X 6: 15€
By Matthieu Dumas	X 12: 30€
OSCIETRA CAVIAR FROM STURIA	30g: 150€
Sturgeon bread	50g: 250€

## TO START

FOIE GRAS ROYALE	16€
Mushroom velouté	
LEEKS VINAIGRETTE	15€
Fine herbs and egg yolk powder	
FLAMED MACKEREL	18€
fennel salad and bonito sauce	



*Net prices, taxes and service included*

## TO CONTINUE

BREADED TROUT, cauliflower, beurre blanc with trout eggs	26€
POULTRY FROM OUR FARM	25€
Mushroom tartlet, « poulette » sauce	
SEA BASS	28€
Celeriac with shellfish and parsley	

## TO SHARE (FOR 2 PEOPLE)

SADDLE OF RABBIT STUFFED WITH PRUNES	60€
Fresh pasta	
RIB OF BEEF	125€
In a pan, Bordelaise sauce	
DUCK T-BONE	75€
Sweet chili pepper sauce	

## TO FINISH










PLATE OF 3 CHEESES	13€
By Elodie Deruelle	
CITRUS FRUITS VACHERIN	14€
WINE POACHED PEAR, chocolate sauce, spiced ice cream	14€
ARMAGNAC BABA, prunes and almond ice cream	14€



*Net prices, taxes and service included*

# LE 1544

## ALLERGENS LIST

-  (mustard) deviled eggs, poultry, caviar
-  (celery) deviled eggs, rabbit
-  (gluten) pâté en croûte, poultry, rib of beef, t-bone, potatoes, baba,
-  (soja) beef, rabbit, duck t-bone, poultry
-  (nuts) pâté en croûte, leeks, pear, baba
-  (peanuts)
-  (dairy) mimosa eggs, poultry, tuna, rib of beef, ravioli, pear, vacherin, baba
-  (molluscs) oysters
-  (egg) deviled eggs, pâté en croûte, rabbit, leeks, rib of beef, pasta, poultry, ravioli, pear, vacherin
-  (shellfish)
-  (fish) deviled eggs, tuna, caviar
-  (lupin)
-  (sesame)
-  (sulphites) sea bass, rabbit, rib of beef, t-bone, baba



*Meat : France origin  
Charcuterie : France origin*